



Won Long Pour humbly suggests:
BEFORE you ORDER

OUR CREATIVE CONCOCTIONS

- UMBER-LILY (Champagne with Chinese brandy. A fly with umbrella. Stimulating!)..... 1.40
- CONFUCIUS (A secret between Mr. Wu and Confucius. Most confusing but delightful!)..... 1.00
- PINEAPPLE PARADISE (A fresh pineapple with heavenly mixture of rum and fruit juices that will bring you closer to paradise. Pineapple yours.)..... 2.10
- MONKEY BUSINESS MARTINI (Jimmy Wu's contribution to world peace. An orbiting monkey carrying an olive. After 1, 2, or 3, you'll either count monkeys or go into orbit.)..... .90
- CARPENTER SUN RISE alias Flamingo (Beautiful colors! You can visualize the sun rise experienced by Astronaut Carpenter. Most exciting!)..... 1.35
- MANI-SHAIGETZ (Our Le Chaim Special & Manischewitz Wine and 1/2 Christian Bros. Brandy. Most clever drink this side of Park Heights Avenue.)..... 1.00
- COW-TOW (A friendship drink... sure to cement the union and kowtow to each other. For 2 happy people. You may take coconut mug with you.)..... 2.10
- WHISKEY SOUR ("Everybody serves Whiskey Sour but not like Jimmy Wu's. So smooth, and it has a head!" A "must.")..... 1.10
- TIKI HUNTER (A wild concoction designed to set the mood for happy hunting. You may take this mug with you.)..... 2.10

COCKTAILS

- Manhattan90
- Dry Martini90
- Vodka Martini90
- Beefeater's Martini95
- Gibson90
- Ginlet90
- Orange Blossom95
- Daiquiri95
- Bacardi95
- Old Fashioned90
- Screw Driver95
- Pink Lady 1.00
- Jack Rose 1.00
- Side Car 1.00
- Stinger 1.00
- Alexander 1.00
- Atomic Bomb 1.00
- Rob Roy 1.00
- Scarlet O'Hara 1.00
- Bloody Mary 1.00
- Grasshopper 1.15
- Pink Squirrel 1.15
- N. Y. Sour 1.30
- Black Russian 1.15
- Margarita 1.15

LONGTAILS

- Fina Cullotta 1.50
- Tom Collins 1.00
- Rum Collins 1.00
- Sloe Cin Collins 1.00
- Whiskey Collins 1.00
- Vodka Collins 1.00
- Cin 'n Tonic90
- Vodka 'n Tonic90
- Cuba Libre90
- Planter's Punch 1.00
- Singapore Sling 1.00
- Egg Nog, Brandy 1.05
- French 75 1.15
- Mint Julep 1.55
- Zombie 1.55
- Claret Lemonade60
- Fruit Punch60

WHISKEYS

- Select Blends80
- Straight Rye85
- Straight Bourbon-86 Proof90
- Bonded Bourbon-100 Proof95
- Canadian Whiskey95
- Scotch95
- Premium Scotch 1.05
- Irish Whiskey 1.05

We are not permitted to sell
Alcoholic Beverages to Minors

新中國酒家



Restaurateur of the Year
1966-1968

We are very proud
to be humbly honored
for these awards
and recognition

our famous family dinners

Confucius say: "Good eating is an adventure; it is lots of fun—particularly when you eat Chinese food the way Chinese have enjoyed eating for thousands of years. Family Style Dinner! Order a variety of these authentic dishes and share them to your gastronomic delight!"



- FOR 1... \$3.85—1 from Group B; \$4.60—1 from Group A
- FOR 2... \$8.50—1 from Group A and 1 from Group B
- FOR 3... \$13.00—2 from Group A and 1 from Group B
- FOR 4... \$16.75—2 from Group A and 2 from Group B
- FOR 5... \$21.50—3 from Group A and 2 from Group B
- FOR 6... \$25.50—3 from Group A and 3 from Group B

Choice of: Egg Drop Soup or Wen Ton Soup (Kreplach); Egg Roll or Shrimp Toast or Barbecue Spare Ribs

GROUP A

1. Live Lobster, Cantonese Style
2. Hong Yen Hui Ding (Diced Shrimp with almonds and vegs.)
3. Butterfly Shrimp with Bacon
4. Shrimp with Lobster Sauce
5. Fung Mee Hui (Fun-tail shrimp)
6. Fried Shrimp, New China Inn Style
7. Fried Shrimp or Fried Pork, Sweet and Pungent
8. Moo Goo Gai Pan
9. Hong Yen Cai Ding (Diced chicken with almonds and vegs.)
10. Fried Chicken, Cantonese Style
11. Wor Shew Opp (Braised Duckling)
12. Char Sue Pan (available with Roast Pork or Beef)
13. Sukiyaki (a Japanese favorite)
14. Fun Kare (Tomato) Chow Mein
15. Yang Chow Fried Rice (Fried Rice super deluxe)
16. Dow See Pi Good (Spare Rib with Black Bean Sauce)
17. Subgum Won Ton (Fried Won Ton with subgum mixture)
18. Chicken Chow Mein, Cantonese Style (soft noodle)
19. Chow Min Ying (Beef and vegs. topped with fried vermicelli noodle)
20. White Meat Chicken Chow Mein

GROUP B

1. Chicken Chow Mein with Mushroom
2. Subgum Chow Mein
3. Cantonese Chow Mein (soft noodle)
4. Beef Lo Mein (soft noodle)
5. Roast Pork with Chinese Vegetable
6. Fresh Shrimp with Bean Sprouts
7. Pepper Steak with Tomato
8. Chicken Chop Suey with Mushroom
9. Lobster Egg Foo Young
10. Subgum Fried Rice

Le Chaim Special

MANI-SHAIGETZ COCKTAIL \$1.00

1/2 MANISCHEWITZ WINE
and
1/2 CHRISTIAN BROS. BRANDY

Confucius say:—

"Two can live as cheap as one—on food; but two cannot eat as cheap as one—on food." Therefore, a service charge for any single order served for two.



Jimmy Wu's new china inn

Baltimore, Maryland 21218

HUMBLY HONORED—

★ Maryland's only Chinese Restaurant recommended by Mobile Travel Guide.

★ Great Menu Award—1965, by National Restaurant Association.

★ Restaurateur of the Year Award—1967-1968, by Restaurant Association of Maryland.

For private parties or carryout service at Jimmy Wu's
New China Inn, call 235-8744

For your convenience visit Jimmy Wu's Carry-Out Shop,
1411 E. Cold Spring Lane. Call 323-0700



PRIZE-WINNING PICTURE by Hans Marx, showing Jimmy Wu with two of his children painting Chinese Easter eggs. Photo appeared in the Baltimore Sunday Sun and Encyclopedia Britannica Book of the Year 1954.



Jimmy Wu's

new china inn

2426-2434 N. Charles Street

Baltimore, Maryland 21218

Since 1944



"FOOK"—happiness



"LUK"—wealth



"SOU"—health



Confucius say—
"Too much hurry, never
eat these Good food is
prepared to order. Ser-
vice is prompt, but only
sufficient time insures a
perfect serving."

WE HONOR ONLY AMERICAN EXPRESS,
DINING IN CASH, AND WE WOULD
SHOULD BE THE FIRST TO LEAVE.
NOT TO CASHIER, THEN YOU LEAVE.
THANK YOU FOR YOUR COOPERATION.

Mr. Wu is honored by your presence

our exotic creations

APPE-TEASERS

Egg Rolls (2)	1.25
Har Tostie (Shrimp Toast)	1.65
Ch-bout-gai (Chicken wrapped in paper)	2.50
South Sea Rumaki (Chicken Liver wrapped in Bacon)	2.35
Fan-tail Shrimp	3.20
Fried Won Ton (with Sweet Duck Sauce)	2.00
Barbecued Pork (Small)	2.00
Barbecued Spare Ribs (Small)	2.50
	(Large) 4.90

YANG-YANG TAI #1	
(Appetizer combination) 3.60	
Crispy Egg Roll	
Our own Har-Tostie (Shrimp Toast)	
Bar-B-Q Spare Ribs	
South Sea Rumaki	
YANG-YANG TAI #2	
(Appetizer combination) 4.15	
Chicken wrapped in paper	
Our own Har-Tostie (Shrimp Toast)	
South Sea Rumaki	
Bar-B-Q Spare Ribs	

POULTRIES & MEATS

- MOO GOO GAI PAN (Sliced Chicken with Mushroom, Bamboo shoot, snow pea pods and Chinese vegetable. Also available with Barbecued pork or sliced Beef) 3.70
- FUNG WANG GAI PAN (Lobster, chicken, chicken liver blended with mushroom and choicest vegetables) 4.90
- HUNG YEN GAI DING (Diced chicken with vegetables and toasted almonds) 3.70
- KWONGTUNG JOW GAI (Half spring chicken fried, chopped and topped with vegs.) 3.55
- CAI KEW (Ball-shaped breaded chicken with Chinese black mushrooms & mixed vegs.) 4.65
- LI CHEE CAI KEW (Fresh chicken meat delicately prepared with luscious Lichee—that most delicious fruit from China. Truly an epicurean's delight!) 3.70
- WOR SHEW OPP (Raised duckling patiently prepared with aromatic spices and covered with cracked almonds) 5.40
- SUKIYAKI (A Japanese Delight—Slices of beef with vegs. and bean curd) 3.70
- CHOW MIN YUNG (Fine cut beef with mixed vegetables and topped with white noodle) 3.45
- DOW SEE PI GOOD (Spare ribs with black bean and garlic sauce) 3.85
- HO YOW NGOW (Sliced tender beef with oyster sauce) 4.50
- SHOOT DOW NGOW (Sliced tender beef with crisp Chinese snow pea pods) 4.50
- CHAR SUE DOW FOO (Barbecued pork with soy bean curd) 3.35
- STEAK KEW (Cubes of a prime sirloin steak blended with snow pea pods, bamboo shoot, water chestnut, etc.) 6.90
- JUM YOK BENG (Chopped steamed pork) 3.95
- FUN KARE (Tomato) CHOW MEIN (Special soft noodle covered with tempting mixture of sliced tender beef, tomato and green pepper—a West Coast favorite) 3.35
- SUBGUM WON TON (Fried crispy Won Ton—Kreplach—topped with subgum mixture of diced pork and selected vegetables, toasted almonds, of course) 3.70
- SZECHUAN BEEF (Slices of tender beef with hot pepper and celery, Szechuan Style) 4.50
- SHANGHAI CURRIED CHICKEN (Slices of Chicken Meat with black mushroom, vegetables and spicy curry sauce) 4.90

SEA FOODS

- CHOW LOONG HAR (Lobster Cantonese Style, Live Maine Lobster chopped in big pieces—in shell—prepared in meat sauce) 5.25
- IMPERIAL LOBSTER CANTONESE (Chunks of lobster meat, no shell, blended with meat sauce, Cantonese Style) 4.40
- LOONG HAR DING (Diced lobster with vegetables and toasted almonds) 3.90
- HAR LOONG WO (Fresh Jumbo Shrimp with Lobster sauce) 3.55
- WO DIP HAR (Butterfly Shrimp, Choice shrimp split open like Butterfly, attached with bacon. Tempting tomato sauce and onion) 3.55
- FUNG MEE HAR (Shrimp with tail and spread open with bacon. Served with fried onion) 3.55
- BOY LOW JOW HAR (Fried Shrimp, New China Inn Style, Slightly breaded shrimp with tomato sauce and cracked almonds) 4.15
- CHU YU (Steamed fish with bean sauce, Chinese Style) 4.65
- CHOW HAR QUE (Shrimp with Mushroom and mixed vegetables) 4.75
- YOW DOW HAR DING (Diced Shrimp with cashew nuts and vegetables) 4.75
- LOONG HAR SOONG (Lobster Meat with fine cut vegs. In meat and egg sauce, topped with white noodles) 5.80

For Family Dinners, see back page

For those discriminating gourmets who are non-budget minded and desire some native dishes not listed here, please consult Mr. Wu or one of his capable assistants.

Please relax and enjoy yourself! And come back soon!

finest chinese food this side of china

SOUPS

Birds' Nest (for 4) (1 day notice)...	6.50
Dow Foo—Bean Curd (for 4).....	3.85
Chinese Winter Melon (for 4) (in season).....	3.85
Small Won Ton (Kreplach).....	.60
Chicken Egg Drop.....	.50
PORK Chop Suey.....	.50
Soup d'jour.....	.50

SOFT NOODLES

Roast Pork Won Ton with Vegetables.....	2.30
Chicken Won Ton with Vegetables.....	2.30
Shrimp Won Ton with Vegetables.....	2.65
Yat Gaw Mein.....	1.35
Chicken Yat Gaw Mein.....	1.65
Wor Mein (No Broth).....	2.15
Chicken Wor Mein, Chinese Style.....	3.10
Yang-chow Wor Mein (for 2).....	4.80

FRIED RICE

Roast Pork Fried Rice.....	2.15
Chicken Fried Rice.....	2.25
Shrimp Fried Rice.....	2.45
Ham Fried Rice.....	2.35
Beef Fried Rice.....	2.55
Subgum Fried Rice.....	3.00
Yang Chow Fried Rice.....	3.75

CHOP SUEY

CHICKEN Chop Suey.....	2.40
Chicken Chop Suey with Mushrooms.....	2.75
Chicken Chop Suey with G. Pepper.....	2.75
Chicken Subgum Chop Suey.....	3.40
Chicken Liver Chop Suey.....	2.40
PORK Chop Suey.....	2.15
Pork Chop Suey with Mushroom.....	2.50
Subgum Chop Suey.....	3.00
Vegetable Chop Suey (No Meat).....	2.15
Plain Bok Toy.....	1.80
Pork with Onion.....	2.15
Pepper Pork with Tomato.....	2.95
Roast Pork with Bok Toy.....	2.95
Fried Pork, Sweet and Pungent.....	3.25
Roast Pork with Bean Sprouts.....	3.00
BEEF Chop Suey.....	2.40
Beef Chop Suey with Mushrooms.....	2.70
Pepper Steak.....	2.90
Pepper Steak with Mushroom.....	3.25
Pepper Steak with Tomato.....	3.10
Beef with Tomato.....	3.10
SHRIMP Chop Suey.....	2.65
Shrimp Chop Suey with Mushroom.....	2.95
Fried Shrimp, Sweet and Pungent.....	3.35
Lobster Chop Suey.....	4.10



Confucius say—"Chop Suey is not Chinese. It is an American dish designed by Chinese to suit the American taste."

CHOW MEIN

CHICKEN Chow Mein.....	2.10
Chicken Chow Mein without Onion.....	2.35
Chicken Chow Mein with Mushroom.....	2.40
Chicken Liver Chow Mein.....	2.40
Chicken Subgum Chow Mein.....	3.40
Chicken Chow Mein with G. Pepper.....	2.40
White Meat Chicken Chow Mein.....	3.40
Chicken Chow Mein, Cantonese Style.....	3.40
PORK Chow Mein.....	2.10
Subgum Chow Mein.....	3.00
Vegetable Chow Mein (No Meat).....	2.10
Cantonese Chow Mein.....	3.00
BEEF Chow Mein.....	2.35
Beef Chow Mein with Mushroom.....	2.65
Beef Lo Mein (Mixed Soft Noodle).....	2.85
Beef Tomato Lo Mein.....	3.25
SHRIMP Chow Mein.....	2.40
Shrimp Subgum Chow Mein.....	3.75
Lobster Chow Mein.....	4.10

EGG FOO YOUNG

Roast Pork Egg Foo Young.....	2.30
Chicken Egg Foo Young.....	2.30
Shrimp Egg Foo Young.....	2.60
Subgum Egg Foo Young.....	3.10
Crabmeat Egg Foo Young.....	3.10
Lobster Egg Foo Young.....	3.20
Chinese Chow Dun (No Gravy).....	3.10

Our Special blend of Jassine Tea is served with all Chinese foods

finest american food this side of heaven

APPETIZERS

Lobster Cocktail.....	2.15
Fresh Shrimp Cocktail.....	2.15
Lump Crabmeat Cocktail.....	2.05
Tomato Juice or Fruit Juice.....	.25
Fruit Cocktail.....	.35
Celery and Olives.....	.75

VEGETABLES

French Fried Potato.....	.30
Julienne Potato.....	.40
Mashed Potato.....	.30
French Fried Onion.....	.40
Peas or String Beans.....	.35
Sliced Tomato.....	.35
Head Lettuce and Tomato.....	.50

SALADS

Chicken Salad.....	2.00
Fresh Shrimp Salad.....	2.50
Lump Crabmeat (in season).....	2.90
Combination Salad.....	1.40
Tossed Spring Salad.....	.75

BEVERAGES

Tea or Coffee, per cup.....	.15
Iced Tea or Iced Coffee.....	.25
Milk.....	.25
Sanka Coffee.....	.25

Extra charge for tea or coffee without food
... Velly Sorry!

ROAST TURKEY

Roast Turkey with Dressing.....	3.00
Prime Sirloin Steak.....	6.80
Prime Club Steak.....	4.55
Roast Prime Ribs of Beef.....	4.55
Yankoe Pot Roast of Beef.....	3.30
Pork Chops (2).....	3.30
Chopped Tenderloin Steak.....	2.75
Breaded Veal Cutlet, Tomato S.....	2.85
Calif's Liver with Bacon.....	3.40
Roast L. I. Duckling with Dressing.....	3.00
Chicken a la King.....	2.75
Southern Fried Chicken.....	2.35
Broiled Live Lobster.....	4.99
Lobster a la Newburg.....	3.95
Imperial Crab, Cole Slaw.....	4.30
Lump Crab Cakes.....	3.60
Fried Jumbo Shrimp.....	2.75
Fried Stuffed Shrimp.....	3.35
Fried Oyster with Cole Slaw (in season).....	3.10
Broiled Filet of Sole.....	2.50
Broiled Swordfish.....	2.50
Broiled Rockfish.....	3.10
Ham and Eggs, with Toast.....	1.75
Bacon and Eggs, with Toast.....	1.50
2 Eggs, boiled or fried, with Toast.....	.90
Chicken Omelette, with Toast.....	1.80
Spanish Omelette, with Toast.....	1.50
Plain Omelette, with Toast.....	1.30
Cheese Omelette, with Toast.....	1.50

(above items served with French Fried Potatoes)

SANDWICHES

Roast Beef Sandwich.....	1.10
Chicken.....	1.00
Club.....	1.60
Junior Club.....	1.35
Ham.....	1.00
Chinese Roast Pork.....	1.00
Lettuce and Tomato.....	.90
Lettruce, Tomato and Bacon.....	1.00
American Cheese.....	.90
Grilled Cheese with Toast.....	1.00
Oyster (in season).....	1.10
Crabcake (in season).....	1.35
Hot Chinese Roast Pork.....	1.45
Hot Turkey.....	1.80
Hamburger Sandwich.....	1.00

DESSERTS

Exotic Fruit Flamboree (for 4).....	2.85
Preserved Lichee (for 4).....	2.35
Chocolate Sundae.....	.45
Chinese Mixed Fruits.....	.95
Preserved Kumquats (8).....	.60
Selected Pies, per cut.....	.35
Pie a la Mode.....	.50
Ice Cream or Sherbet.....	.35
Almond Cookies (2).....	.20
Fortune Cookies (8).....	.30

Not responsible for articles left in the Restaurant
... Velly Sorry!

platters

COMBINATION PLATE

3.35
Won Ton Soup (Kreplach)
Egg Roll
Chicken or Shrimp Chow Mein
Roast Pork Fried Rice
Tea or Coffee Dessert

OUR LOBSTER PLATTER

Won Ton Soup (Kreplach)
Egg Roll
Lobster Cantonese Style or Shrimp with Lobster Sauce
Roast Pork Fried Rice
Tea or Coffee Dessert

EGG FOO YOUNG PLATTERS

3.35
Won Ton Soup (Kreplach)
Spare Ribs
Egg Foo Young
Roast Pork Fried Rice
Tea or Coffee Dessert

CHILDREN'S PLATTER

2.00
Fruit Cup or Egg Drop Soup
Choice of:
Breaded Veal Cutlet
Southern Fried Chicken
Roast Turkey
Fried Jumbo Shrimp
Hamburger Steak
Chicken Chow Mein
Shrimp Chow Mein
Milk Ice Cream



Confucius say—"If dinner is good, don't tell Mr. Wu—tell others. If dinner is no good, tell Mr. Wu—don't tell others."

To enhance your enjoyment Won Long Pour presents

wine list

Oriental Specialty Wine (Sake)..... per decanter \$1.20

COCKTAIL WINES

Prelude to a memorable meal

	Class	1/2 Bottle	Bottle
Taylor Cocktail Sherry.....	.55		3.10
Domestic Dry or Sweet Vermouth.....	.55		3.10
Dubonnet.....	.75		4.35
Imported Dry or Sweet Vermouth.....	.75		3.90

RED WINES

Toast to a toast, any meat or game

Burgundy.....	.50	1.60	2.95
Chard.....	.50	1.60	2.95
B & C Bordeaux St. Julien.....	.50	1.60	3.95
Chianti, Italian.....			3.95
Lancers Rose.....			6.25

WHITE WINES

With a light dish—such as chicken, fish or Chinese food

Sauterne.....	.50	1.80	2.95
Domestic Port.....	.50	1.80	2.95
Liebfraumilch, German.....	.70		3.95
Imported Sauterne.....			3.95
B & C Prince Elaine N. V.....			3.95
Japanese Sake.....			3.70

DESSERT WINES

Sweet and smooth—with dessert or after meal

Domestic Sherry or Cream Sherry.....	.50		2.95
Domestic Port.....	.50		2.95
Imported Sherry or Port.....	.75		4.25
Harvey's Bristol Cream Sherry.....	1.35		
Muscatel.....	.55		3.10
Manischewitz Cherry.....	.55		2.90
Shapiro's Blackberry.....	.55		2.90

CHAMPAGNES

The sparkling choice—before, with or after meal

Taylor Dry Champagne.....	1.35	3.40	8.35
Piper Heidsieck, Imported.....			13.50
Mumm's Champagne.....			11.00
Taylor Sparkling Burgundy.....	1.35	3.40	6.35
Henri Marchant Cold Duck.....			4.25

CORDIALS & LIQUEURS

Anisette.....	.95
Apricot or Cherry.....	.95
Blackberry.....	.95
Benedictine D. O. M.....	1.40
B & B.....	1.05
Creme de Menthe.....	.95
Creme de Menthe Frappe.....	1.00
Cherry Herring.....	1.35
Chartreuse.....	1.35
Cointreau (Imported).....	1.15
Drumhale.....	1.40
Galliafe.....	1.40
Calliano.....	1.40
Grand Marnie.....	1.40
Rosino.....	1.40
Rock and Bye.....	.90
Southern Comfort.....	.90
Tia Maria.....	1.25

BRANDIES & COGNACS

Christian Bros.....	.90
Lairds.....	.90
Leroux.....	.90
Courvoisier.....	1.20
Hennessy.....	1.20
Martel.....	1.20
Benny Martin V.S.O.P.....	1.20
Biapat Napoleon.....	1.70

BEERS

Local Beers.....	.50
Premium Beers.....	.55
Ballantine Ale.....	.55
Nichols.....	.75
Lowenbrau or Wurzbarger.....	
(German).....	.80
Tuborg (Danish).....	.80

Oriental Specialty Brandy (Ng Ka Pay)..... 1.20



SAAE

Confucius say—
"A dinner without wine is like an evening without stars. Therefore, eat with drunks and drink with food."

Your friendly bartender
Won Long Pour say—
"Ameni!"

Confucius say—
"Red wine with meat; white wine with chicken or fish."

Won Long Pour say—
"Ma no Maas: me take White Wine with Chinese food."



TIKI HUNTER



NG KA PAY



**** THIS WEEK'S DINNER SPECIAL ****
BAKED LUMP IMPERIAL CRAB W. COLE SLAW.....\$4.45

SPECIAL SUNDAY DINNERS

APPETIZERS: Chicken Gumbo Soup; Fruit Cocktail;
Chicken Egg Drop Soup; Tomato Juice;

CHINESE CUISINE:

Chicken Chow Mein.....\$2.70
Chicken Fried Rice..... 2.70
Chicken Egg Foo Young..... 3.15
Shrimp Chow Mein..... 3.15
Cantonese Style Chow Mein..... 3.60
Subgam Chow Mein w. Toasted Almonds..... 3.60
Fun Kare (Tomato) Chow Mein..... 3.90
Tender Beef Chop Suey..... 3.05
Chicken Chop Suey w. Mushrooms..... 3.60
Fried Pork Sweet and Pungent..... 3.90
Hot Shew Ono (Braised Duckling w. Ch. Almonds)... 4.45
Go Dio Har (Butterfly Shrimp w. Bacon)..... 4.35
Fresh Maine Lobster Cantonese Style..... 6.00

RICE OR ROLLS DESSERT TEA OR COFFEE

AMERICAN CUISINE:

Roast Young Tom Turkey w. Cranberry Sauce.....\$3.65
Roast L.I. Duckling w. Dressing, Apple Sauce..... 3.45
Half Southern Fried Chicken w. Slice Tomato..... 2.95
Broiled Chopped Tenderloin w. Mushroom Sauce..... 3.15
Breaded Milk Fed Veal w. Tomato Sauce..... 3.45
Roast Leg of Spring Lamb w. Mint Jelly..... 3.80
Broiled Jersey Pork Chops w. Apple Sauce..... 3.75
Yankee Pot Roast of Beef w. Mushroom Sauce..... 3.95
Broiled Ham Steak w. Pineapple Ring..... 4.05
Broiled Calf's Liver w. Strip Bacon..... 4.05
Roast Prime Ribs of Beef au Jus..... 5.15
Broiled Club Steak w. Mushroom Sauce..... 5.10
Broiled Prime Sirloin Steak, Maitre D'Hotel..... 7.10
Fresh Crabmeat Cakes w. Cole Slaw..... 4.10
Fried Stuffed Shrimp w. Chili Sauce..... 3.95
Fried Deep Sea Scallops w. Tartar Sauce..... 3.50
Broiled Chesapeake Rockfish w. Lemon Butter..... 3.70
Broiled Soft Shell Crabs w. Cole Slaw..... 3.70
Broiled Filet of Sole w. Butter Sauce..... 2.95
Broiled Maine Lobster w. Drawn Butter..... 6.15
SEA FOOD JAMBOREE (1/2 Tr. Lobster, Fried Shrimp,
Scallops, Crabmeat Cake)..... 5.60

DINNER ROLLS DESSERT TEA OR COFFEE

VEGETABLES: Mashed Potato Butter Broccoli
French Fried Potato Greenbeans

DESSERTS: Ice Cream; Sherbet; Tell-A w. Whipped cream;
Almond Cooky; Sliced Peaches; Kumquats;
Apple Pie; Coconut Custard Pie;
Lemon & Orange Pie

Likee Chow-Chow? You CAN Take It With You! From Here or Jimmy Wu's Carry Out Shops

Carryout messages from Jimmy Wu's

By Ross Hetrick

Jimmy Wu has found that woks and docks do mix.

Mr. Wu, widely known for his Chinese restaurant on Charles street, has lent his hand to encourage trade between his native country and Baltimore.

He was drawn into the effort about six weeks ago when Howard H. Brady, the owner of the Howard Brady Studio, badly needed a Chinese translator.

Not knowing where to turn, he went to Jimmy Wu's New China Inn a block from his office.

He sat down with Mr. Wu and asked him to translate a message into Chinese for a leaflet he was preparing for the Maryland Port Administration.

"He sat there and looked and looked and didn't say much," Mr. Brady recalls. "Then he said he would call on Friday... he called on Thursday."

The results are now being distributed by a group of port and state officials as they tour China this week. The delegation, headed by state Transportation Secretary James J. O'Donnell, is intent on attracting Chinese business to Maryland.

The leaflet consists primarily of brief description of each of the members of the delegation. But on the cover in Chinese characters are soothing words of international cooperation carefully inscribed by Mr. Wu.

"We are proud and pleased to visit with you representing the world port of Baltimore," the translated message says. "Through our port will flow trade between our country and the People's Republic of China. As trade grows, friendship grows."

"Therefore, we greet you and thank you in the name of trade, friendship and peace."

Even the port administration's



我們代表巴爾的摩港口
向中國人民共和國
人民代表及官員
致以熱烈的歡迎
與友好的問候
我們希望通過
貿易與友誼
促進中美的
和平與合作

clipper ship insignia was given a Chinese dress for the occasion.

Mr. Wu's mastery of the feathery script is attributed to his uncle's insistence that he practice every day when he was young. "My uncle would say if you have good hand writing, its like being all dressed up," Mr. Wu says.

Though Mr. Wu is best known for his restaurant, he is often called to translate.